

WEDNESDAY, DECEMBER 16, 2009

## Daily Specials

### ☞ Soups ☜

*Tomato-Basil with Feta* (vegetarian)

*Avgolemono* (traditional egg-lemon-rice with chicken stock)

*Fasoulada* (Greek bean soup, vegetarian)

### ☞ Appetizers ☜

*Parmesan Crusted Shrimp* ~ 6.95

*Artichoke Dip* ~ Artichoke hearts blended with shredded parmesan cheese, green onions, and mayonnaise, finished in our oven. Garnished with roasted red peppers and toasted pine nuts. Served with our baked flat bread. 8.95

### ☞ Entrees ☜

*Served with a cup of soup or house salad.*

*A bowl of soup may be substituted for \$2.60 extra. A Greek, Village, or Tabouli salad may be substituted for \$2.50 extra.*

***Fresh-Baked Mousaka*** ~ Individual portion baked in its own skillet.

Served with a side of fresh tomato sauce ..... 12.95

***Kota Zakynthos*** ~ Boneless, skinless breast of chicken rolled around a mix of sautéed mushrooms and leeks, sun-dried tomatoes and kasseri cheese.

Baked in a phyllo pastry wrap. Served with butter-sautéed carrots with dill ..... 14.95

***Chicken Mavrodaphne*** ~ Boneless breast of chicken sautéed with mushrooms in a cream sauce flavored with Mavrodaphne, the famous Greek sherry. Served with fettuccini. Delicious!

14.95

***Tenderloin of Pork*** ~ Marinated in olive oil and fresh rosemary.

Broiled, served with a honey-lemon sauce and oven-roasted potatoes ..... 16.95

***Fresh Fillet of Halibut*** ~ Sautéed with olive oil, finished in the pan in a white wine-caper sauce with a touch of butter. Served with asparagus spears and rice pilaf .....

19.95

***Rack of Lamb*** ~ Eight-bone New Zealand rack broiled and cut.

Served with oven potatoes and asparagus spears ..... 26.95

### ☞ Sides ☜

***Carrots*** ~ Sautéed with dill and a touch of butter.

***Broccoli Florettes*** ~ Blanched and finished in a sauté pan with a touch of butter.